

Bread pudding

This popular Louisiana dessert can be

served with vanilla ice cream or rum sauce.

1 loaf stale French bread or toast

1 quart milk

2 cups sugar

4 large eggs, beaten

1 tablespoon vanilla extract

1 cup peeled and diced apples

1 cup raisins

Oil or shortening to grease pan

Heat the oven to 350 degrees. Break the bread into chunks in a large bowl. In another large bowl, beat the milk and sugar into the eggs. Mix in the vanilla, apples and raisins, then pour over the bread and mix everything together.

Let it set until the milk is absorbed into the bread, mixing once or twice. Turn into a greased 9-by-9-inch casserole or baking pan and bake for 30 or 40 minutes. Serve warm with rum sauce or vanilla ice cream.

Rum sauce

2 large eggs

$\frac{1}{4}$ cup rum

1 cup confectioner's sugar

1 cup cream, whipped to soft peaks

In a small pan, beat the eggs; add the rum and place over low heat. Gradually add the sugar, stir, remove from the heat and fold in the whipped cream.